TOWER BAR

STARTERS

APPETIZERS

FLYER WINGS $18
One Pound of Chicken Wings tossed in Buffalo or Garlic Parmesan Sauce. Served with Carrots, Celery Sticks, and your choice of Ranch or Blue Cheese Dressing.

GRAZING BOARD $24
A rotating selection of Vermont Cured Meats and Cheeses. Served with Artisinal Crackers, Assorted Olives, and Nuts.

SLOPE STYLE NACHOS $18
Tri-Colored Tortilla Chips, Shredded Cheese Blend, Diced Tomatoes, Diced Red Onions, Black Beans, Pickled Jalapeños and Scallions.

Add Chicken $5

VERMONT POUTINE $18
French Fries topped with 5 Generations Vermont Cheddar Cheese Curds, Beef Gravy, and Scallions.

PRETZEL BITES $16
Salted and Baked Pretzel Bites served with Beer Cheese.

BACK COUNTRY BACON $24
Thick-Cut, Maple-Glazed Bacon finished with Cracked Black Pepper. Served with Bayley Hazen Blue Cheese, Sliced Apples, Artisinal Crackers and Pickled Cucumber.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Cup $8 / Bowl $12

SOUP DU JOUR
Cup $8 / Bowl $12

CAESAR SALAD
Small $10 / Large $14

Chopped Romaine Lettuce tossed in a Classic Ceasar Dressing. Topped with Garlic Croutons and Parmesan Cheese.

NATURE'S BOUNTY SALAD
Small $12 / Large $16

Little Leaf Lettuce, Roasted Butternut Squash, Pickled Red Onions, Dried Cranberries, Maple Sriracha Goat Cheese, Pumpkin Seeds and a Maple Balsamic Dressing.

ASIAN SALAD $15
Bok Choy, Scallions, Daikon Radish, Shredded Carrots, Toasted Almonds, Sesame Seeds and a Sesame Ginger Vinaigrette.

SALAD ADDITIONS
Chicken $6
Salmon $10
Seared Tuna $10

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
A 9% meals tax will be added. There is a 20% service charge for parties over 8 people.

TOWER BAR

LUNCH

All Sandwiches come with Fries and a Pickle

Substitute Salad for **$3**

TOWER BURGER

6oz Beef Patty, Vermont Cabot Cheddar, Little Leaf Lettuce, Tomato, Red Onion and Bacon Jam served on a Classic Tavern Bun.

$20

THE JAY STICKY CHICKEN SANDWICH

Battered and Fried Chicken Breast tossed in a classic Maple Sticky Sauce with Pickle Chips, Little Leaf Lettuce and Red Onion on a Classic Tavern Bun.

$19

TRIPLE CHAIR MAC & CHEESE

Penne Pasta tossed in a House-Made Cheese Sauce.

$17

Add Chicken $6

Add Bacon $6

SLOPESIDE CHICKEN PHILLY

Chicken, Onions, Peppers, Cabot Cheddar Cheese and Mayo on a Sub Roll.

$18

TRAMSIDE TUNA WRAP

Sesame-Seared Tuna, Pickled Red Onions, Pickled Cucumber, Avocado, Shredded Bok Choy and Ginger Aioli rolled in a Grilled Flour Tortilla.

$22

ARE YOU FIGGIN' ME

White Bread, Cabot Cheddar and Gruyère Cheese, Fig Jam and Green Apples grilled to perfection.

$16

Substitute Vegan Mozzarella $2

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